Operation Manual
For
Sodir
Panini XL

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord**, **or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the **'off'** position *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS FOR LATER USE!

INTRODUCTION

The SODIR Panini Grills — Models PANINI XL and PANINI XLE — are uniquely designed to offer quality cooking. These units are constructed of food service quality stainless steel, and use fine grain cast iron top and bottom cooking surfaces. The grills are versatile in application and easy to operate. The moveable top is spring counter-balanced. Top and bottom heating elements are thermostatically controlled up to 570 F. The units come equipped with a removable front drip tray and a handy scraper. All models are available with grooved, flat or mixed grill plates. Model PANINI XLE is equipped with the programmable electronic countdown timer with three independent time settings.

SPECIFICATIONS:

Model	Electrical	**Plug Configuration**
PANINI XL	208/240V, 1PH, 3.6KW, 13/15 Amps	NEMA-6-20P
PANINI XLE	208/240V, 1PH, 3.6KW, 13/15 Amps	NEMA-6-20P

OPERATION

INITIAL SET-UP

The PANINI XL/XLE requires the installation of four (4) legs, two (2) utensil shelves and the front drip tray.

Take the unit out of the box. Position it carefully on its top on a flat, nonabrasive work surface. Remove four (4) legs and two (2) utensil shelves from the packaging. Align bigger cutouts in one of the utensil shelves with the threaded mounting holes for the legs located along one of the sides of the grill. Attach two legs to the body of the unit, thus securing the utensil shelf. Make sure that the legs are attached tightly against the body. Repeat the procedure with the second utensil shelf. Put the grill in its working position. **DO NOT** use legs as the lever when turning the unit. Insert the drip tray into the aperture at the front of the grill.

The grill is shipped with an application of protective oil on the upper and lower grill plates. This oil will need to be removed prior to the seasoning process using a mild soap and water solution.

Before operating your **SODIR** Panini grill, we recommend that you season the surface of the grill plates with cooking oil or shortening. For seasoning, wipe cooking oil or shortening onto the upper and lower grill plates using a clean, lint-free cloth, or coat the plates with cooking oil spray. Turn the grill on with the ON/OFF switch(s) and set the thermostat(s) to 400° F. When the grill reaches the set temperature, the red indicator light will go out. Allow the grill to season for 10-15 minutes and then let the grill cool. It is normal for some smoke to appear during this process. Wipe off the excess oil using a clean, lint-free cloth. Repeat seasoning process at least one more time. Congratulations, your grill is now ready for use!

PREHEATING

After the grill plates have been properly seasoned, turn the grill on using the mode selector switch (the green light will go on). The following cooking modes can be chosen by turning the selector switch clockwise from the "Off' position:

- Top & Bottom Heat On
- Bottom Heat On
- Top & Bottom Heat On

Turn the temperature control (thermostat) knob to the desired temperature. The red light will go on and stay on until the desired temperature is reached. The red light will then go out. The preheat time will vary depending on the cooking temperature setting, and if only bottom heat is used rather than both top and bottom. It will normally take 10-15 minutes for the Panini Grill to reach cooking temperature. After reaching the set temperature, the red light will cycle on and off as the thermostat cycles, to maintain temperature. The green light remains on until the unit is shut off with the mode switch.

COOKING

Select the cooking mode by turning the mode selector switch to the desired position. Turn the thermostat knob to select the desired temperature. Once the red indicator light on the control panel is out, the grill is ready to use.

For Model PANINI XLE (with the programmable electronic timer), please follow the electronic timer operation instructions.

For Model PANINI XL equipped with the optional mechanical 5-minute timer, select the desired set point by turning the timer knob clockwise. Note that when the set time has elapsed, the timer will emit an audible signal, but will not turn the grill off.

SODIR Model PANINI XL grills can be used for a wide variety of foods. Following are some suggested guidelines for foods frequently cooked on this grill. Cooking times will vary depending on the food products, temperature settings and desired results.

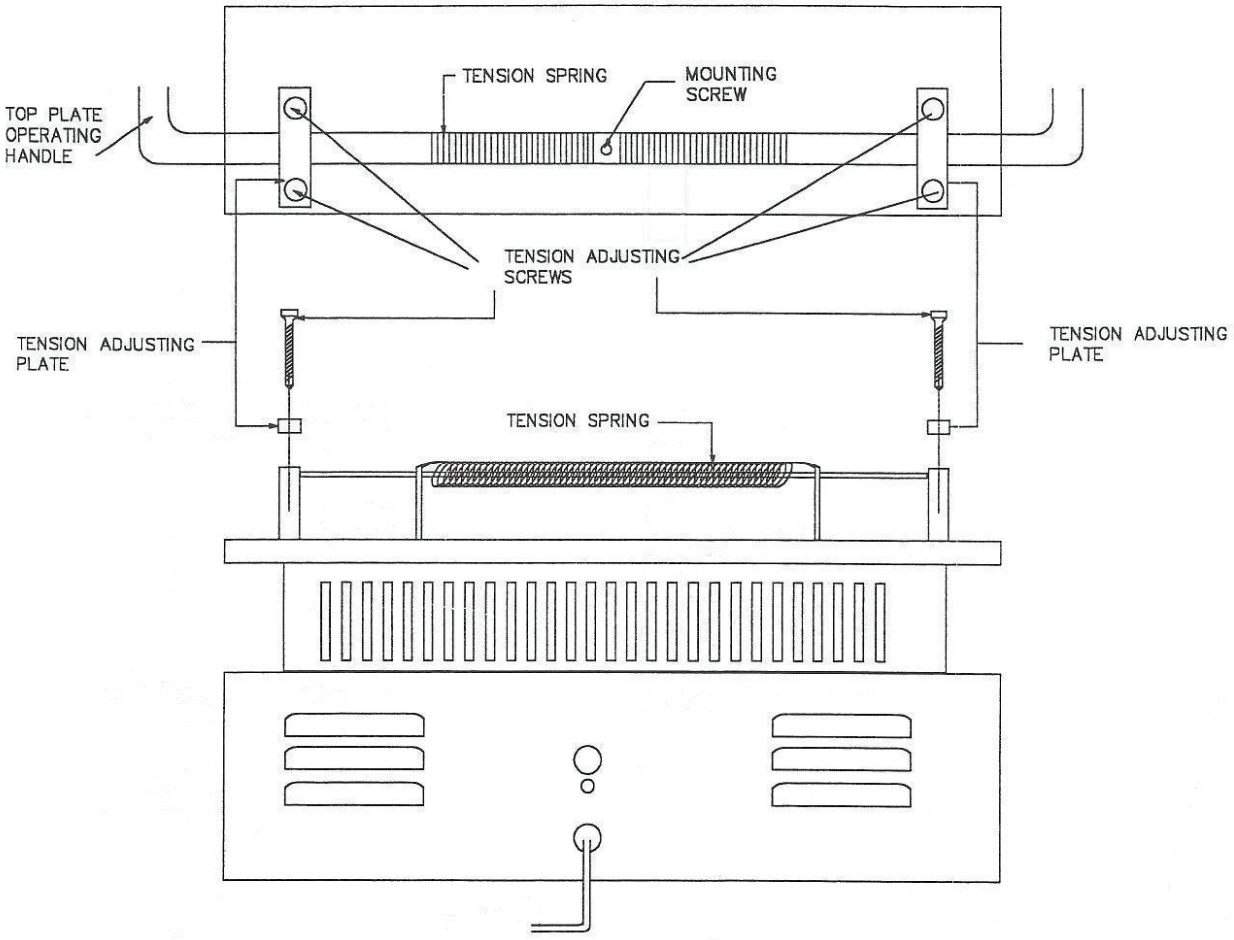
Sandwich	Temperature:	400 — 450 F
Time:	2 — 3 minutes	
Wrap	Temperature:	375 — 450 F
	Time:	1 — 2 minutes
Chicken Breast	Temperature:	475 — 500 F
	Time:	2 — 3 minutes
Beef Steak	Temperature:	475 — 550 F
	Time:	2.5 - 4.5 minutes
Burger	Temperature:	500 — 550 F
	Time:	2 — 4 minutes

ADJUSTING HANDLE TENSION

WARNING: Disconnect (unplug) electrical power supply before servicing

Allow the grill to cool. Remove the spring protection cover at the top rear of the unit by pulling it up. If this is difficult, you may need to pry it off carefully, with a flat blade screwdriver. With a flat head screwdriver, tighten or loosen the screws on the handle straps until the desired tension is achieved. There are four (4) screws for each top plate, two (2) on each side. Re-install the spring protection cover prior to use. *See attached drawing.*

PANINI GRILL REAR
TOP VIEW



PANINI GRILL
REAR VIEW

CLEANING

Allow the grill to cool before cleaning. Using the scraper provided or a stiff wire brush, scrape the debris from the upper and then lower grill plates. To clean the grill, scrape or brush the debris toward yourself and into the removable drip tray. Use a cloth dampened slightly with a soap and water mixture to clean the stainless steel housing, upper grill covers, spring protection cover and the drip tray. Clean the grill thoroughly at the end of each day. Failure to do so may cause hard to remove build up. In order to remove the build up from the grill plates, use industry standard food service grade degreasers or grease removers. We do not recommend using soap and water to clean the grill plates, however, if soap and water are used, the grill will need to be re-seasoned (see below). For tough to remove carbon buildup, use a commercially available carbon remover.

DO NOT spray the unit with any cleaning liquid before unplugging it

DO NOT allow water to drip into the housing or around the electrical components

DO NOT immerse in water for cleaning

WARNING: Disconnect (unplug) electrical power supply before cleaning

RESEASONING

It may be necessary to re-season the grill after extended use and cleaning. In order to do so, clean both plates of the grill with a clean, lint-free cloth and scraper. Apply cooking oil or shortening onto both plates with a lint-free cloth or coat the plates with a cooking oil spray. Wipe off excess oil with a dry, clean cloth. Turn the grill on and set the thermostat to 400 F. Some smoking may occur during the re-seasoning process. When the grill reaches the desired temperature (the red light will go out), turn the grill off and allow it to cool. Wipe off the excess oil from the surface of the plates. Repeat the re-seasoning process one more time. The grill is now re-seasoned and ready to use.

You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at http://www.equipex.com/, or call us at 1-800-649-7885 and ask for customer service.

OPERATION MANUAL FOR ELECTRONIC TIMER MODEL ET-3

Model ET-3 Electronic Countdown Timer is designed to allow the operator to program up to three (3) time settings, each in the control range from 1 second to 99 minutes 59 seconds at 1-second increments. The electronic timer is panel mounted and features a 4-digit LED display, Start/Stop button and three time setting buttons. All connections are via the back of the unit by way of quick connecting terminals.

SETTING TIME

Turn the equipment "on" using the On/Off switch located on the control panel of the unit. The electronic timer is now operational. Choose the setting button to program. The setting buttons are marked (left to right) with the numerals **1, 2** and **3.** Press and hold the chosen setting button for at least three (3) seconds until the colon separating minutes and seconds on the LED display starts to blink. By pressing repeatedly the setting button marked with the numeral **2,** set the desired cook time in minutes. By pressing repeatedly the setting button marked with the numeral **3,** set the desired cook time in seconds. You may press and hold either the minute setting button or the second setting button, to advance the minutes or seconds rapidly. Once the desired set point is reached, press the setting button, marked with the numeral **1,** once or wait until the colon on the LED display stops blinking. The operating time is set. Note that you may change the time setting only while the colon on the display is blinking. Repeat the same procedure to program other time settings. The set points will be remembered until they are reprogrammed.

OPERATING COUNTDOWN TIMER

Turn the equipment "on" using the On/Off switch located on the control panel of the unit. It takes just a few seconds for the timer to be operational. Choose the desired time setting by pressing once, one of the buttons marked (left to right) with the numeral **1, 2** or **3.** For countdown, press the Start/Stop button. When the set time has elapsed, the beeper will sound repeatedly, until the Start/Stop button is pressed.

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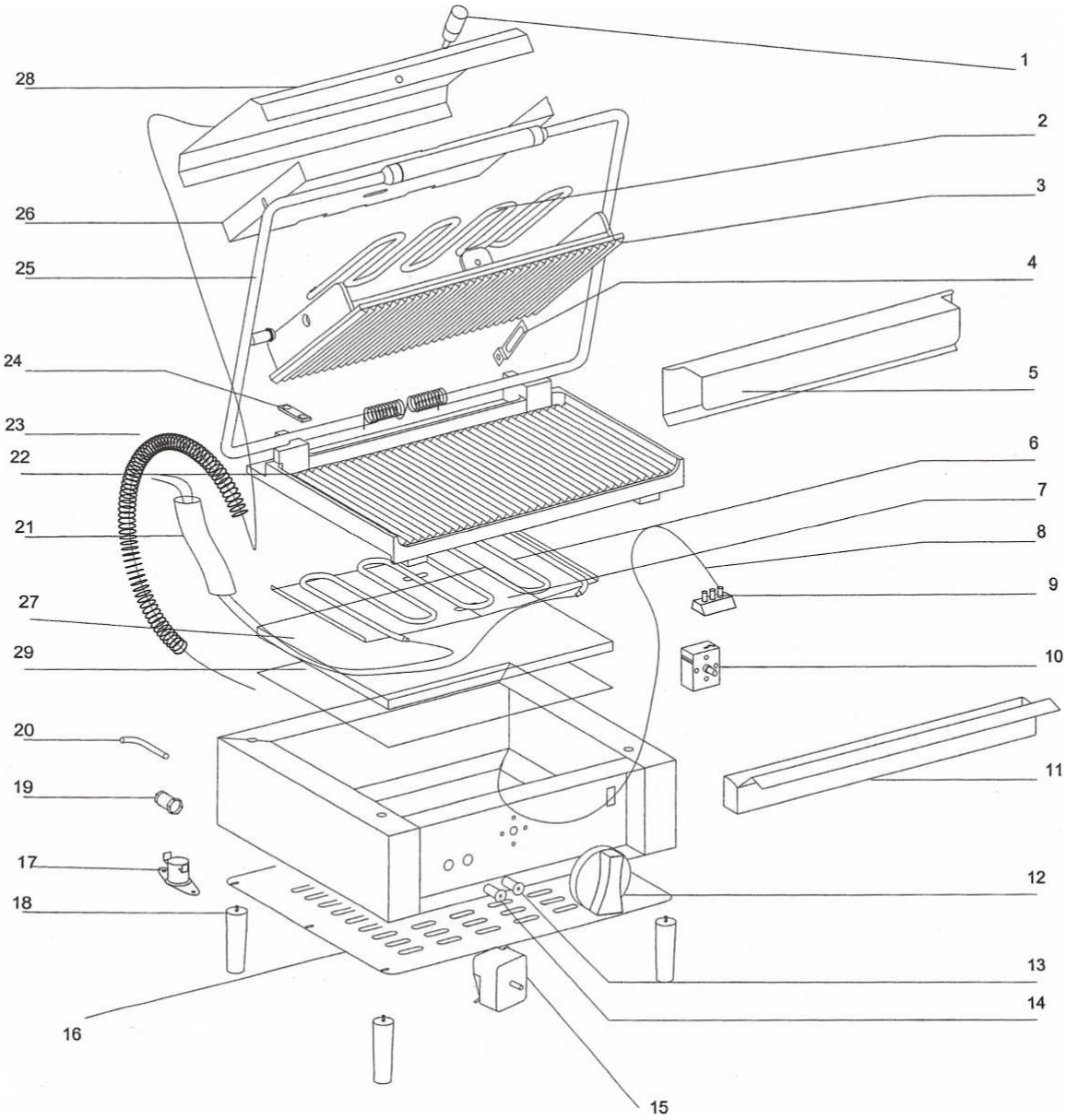
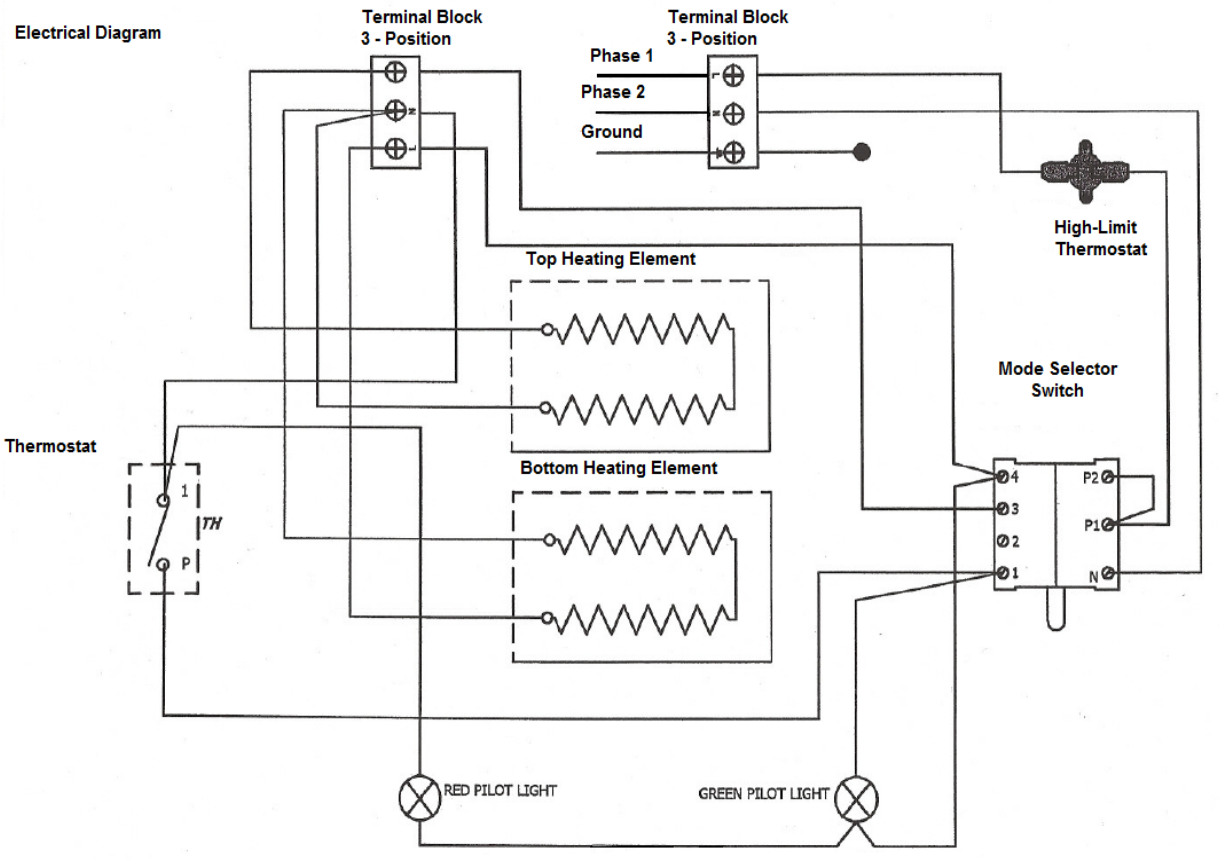
SODIR Model PANINI XL and PANINI XLE, Panini Grill, 208/240V

LIST OF SERVICE PARTS

Drawing #	Part Number	Quantity	Description
1	A15008	1	Top Plate Knob
2	D02101	1	Top Heating Element, 220V
3	B02042	1	Top Grooved Cast Iron Plate
3	B02045	1	Top Smooth Cast Iron Plate
4	37312	2	Top Plate Guide
5	37202	1	Double Spring Cover
6	D02102	1	Bottom Heating Element
7	37206	1	Bottom Element Pressure Plate
8	C05016	1	Ground Wire
9	A16013	2	Terminal Block, 3 position
10	A06032	1	Regulating Thermostat
11	37200	1	Drip Tray
12	A14078	2	Knob
13	A08008	1	Red Pilot Light, 220V
14	A08009	1	Green Pilot Light, 220V
15	A01001	1	Mode Selector Switch
16	37205	1	Bottom Cover
17	A06034	1	High Limit Thermostat
18	A13005	4	4" Leg
19	OEM 101	1	Strain Relief
20	OEM 001	1	Power Cord, 220V
21	C04007	1	Insulation (layer)
22	B02043	1	Bottom Grooved Cast Iron Plate
22	B02044	1	Bottom Smooth Cast Iron Plate
23	C04005	1	Spring Girdle
24	B04027	2	Handle Spring Strap
25	F01028	1	Handle Assembly
26	37207	1	Top Element Pressure Plate
27	H02050	1	Bottom Insulation (layer)
28	37203	1	Top Cover
29	37208	1	Heat Shield
XL only	OEM003	1	Timer, 5 minute (optional)
XLE	ET-3	1	Electronic Timer, 3 settings

Model PANINI XL Panini Grill
208/240V, 1Ph, 60Hz, 3.6KW, 13/15A





MODEL PANINI XL
208/240V...60HZ...1PH

LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILI TY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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